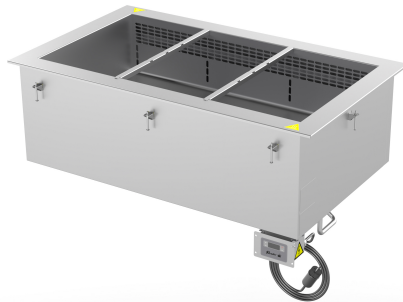




DROP-IN DRY BAIN MARIE

Z-UWMV1, Z-UWMV2, Z-UWMV3, Z-UWMV4, Z-UWMV5, Z-UWMV6

Installation, Operation and Maintenance Manual



VALID FROM 2022



Introduction

One of the key issues in catering sector is serving hot food and therefore being able to keep needed temperatures for as long as needed. There *Roeder* can offer a variety of efficient appliances, designed to keep prepared foods at serving temperature without affecting quality. The used materials are selected for attractive appearance, optimum performance and maximum durability. Every unit is inspected and tested before shipping.

This manual guide explains how to install, use and maintain the purchased product properly to reach optimal performance.

Recommendations

Upon receiving a purchased product from *Roeder*, inspect immediately for any visible signs of shipping damage and notify the carrier IMMEDIATELY if damage is found. When removing the unit from its packing case, be careful not to dent or scratch outer surface. Any concealed must be noted and reported immediately to the freight company in writing in the transport document. A claim should be filed with carrier if appropriate.

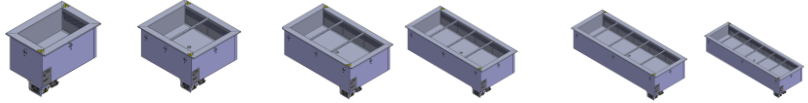
All items are thoroughly inspected and carefully packed before leaving our factory, thus *Roeder* cannot accept responsibility for any shipping damage, however *Roeder* will assist in filing a claim.

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1. General information

1.1. Specifications



| Model | Z-UWMV1 | Z-UWMV2 | Z-UWMV3 | Z-UWMV4 | Z-UWMV5 | Z-UWMV6 |
|-------------------------------|------------------------|-------------|--------------|--------------|--------------|--------------|
| Type | Drop-in dry bain marie | | | | | |
| Number of GN1/1-200 pans | 1 | 2 | 3 | 4 | 5 | 6 |
| Working temperature, °C | +30°C...+85°C | | | | | |
| Dimensions LxBxH, mm | 452x650x351 | 774x650x351 | 1099x650x351 | 1424x650x351 | 1749x650x351 | 2074x650x351 |
| Shipping weight, kg | 21 | 31 | 42 | 52 | 64 | 73 |
| Power, W | 1000 | 1000 | 2000 | 2000 | 3000 | 3000 |
| Input, A | 4.3 | 4.3 | 8.7 | 8.7 | 13 | 13 |
| Voltage/ Frequencies, V/Hz | 230-240 V/ 50 Hz | | | | | |
| Cut-out dimensions, L1xB1, mm | 393x630 | 718x630 | 1043x630 | 1368x630 | 1693x630 | 2018x630 |
| Exterior/Interior | Stainless steel | | | | | |

* actual ship weight, power and input values to be found on the nameplate of the unit. Example of the nameplate provided on page 9

1.2. Instruction for use

To ensure that you get optimum use of your purchased product, please read these instructions carefully before putting it to use. Save these instructions for future reference.

1.3. Receiving equipment

Check the packaging and cabinet for shipping damage before and after unloading the unit, and after removing all the packaging. The receiver of this product is responsible for filing freight damage claims.

This equipment must be opened immediately for inspection. All visible damage must be reported to the freight company and must be noted on freight bill at the time of delivery.



1.4. Operating

These units are intended for indoor use only. This unit is not intended for use by persons with reduced physical, sensory, or mental capabilities except the case, when they are instructed about safe operating before. Ensure proper supervision of children and keep them away from unit. Make sure all operators are instructed on safe and proper use of unit. Do not operate unattended.

Always use a food pan. Do not place food directly into drop-in unit. Keep pans covered to maintain the needed temperature. Use protective gloves, mitts or potholders when removing food containers or covers. Hot dishes can also cause burns. Handle hot dishes carefully.

Top surface gets hot and can burn skin or damage heat-sensitive items. Use caution when touching top surface and keep heat-sensitive items off of top surface.


Do not use unit to melt or hold ice. Doing so may cause condensation, creating an electrical hazard and causing personal injury and/or damage to unit.








Monitor food temperatures closely for food safety. Roeder is not responsible for actual food product serving temperature. It is the responsibility of the user to ensure that food product is held and served at a safe temperature.

 **ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT USED PROPERLY. TO REDUCE RISK OF INJURY:**

- **Have the unit installed by qualified service personnel;**
- **Plug only into grounded electrical outlets matching the required voltage;**
- **Unit should be used in a flat, level position;**
- **Unplug the units and let it cool before cleaning or moving;**
- **Do not operate unattended.**

Separated holders and GN1/1 pans are mounted on top of the unit, and the temperature of food in the GN1/1 pans is maintained by hot air circulation.

The equipment is turned on and off by pressing and holding the control button  for 5 seconds. Setting the operating temperature:

1. Turn on the controller and click ;
2. Scroll with buttons ,  until the variable SP1 appears on the screen and press ;
3. Use buttons ,  to set the operating temperature. Click  to confirm.

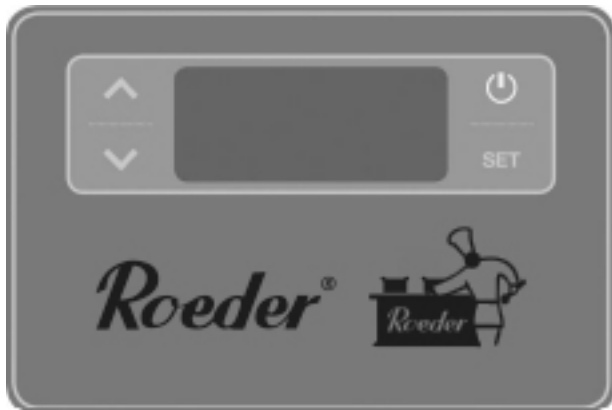




Fig. 1. Control panel of the Drop-in dry bain marie

1.5. Service

To avoid serious injury or damage, never attempt to repair this equipment or replace a damaged power cord yourself. Contact a qualified professional repair service.

  **Always disconnect the product before servicing or replacing any electrical component.**

Replacement of controller. To replace the controller, disconnect the power supply, and unscrew the bolts holding the control panel. Unscrew the side bolts of the box; pull the box out of the controller, and disconnect the wires. You will remove the controller after removing the retaining detail (Fig. 3).

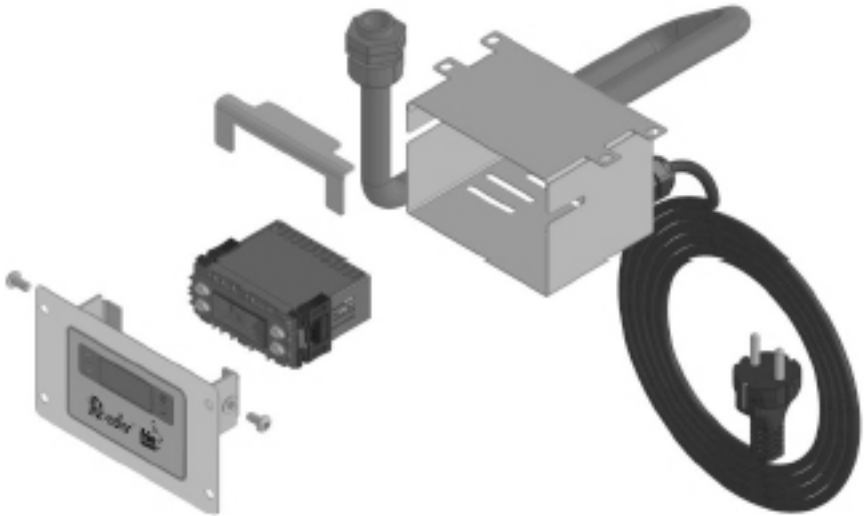


Fig. 2. Replacement of controller

Replacement of the heater drop-in. To replace the heating element(s), disconnect the power supply, unscrew the bolts, washer and the screws holding the cover. Remove the cover. Disconnect heating element(s) wires from the connecting chokes. Replace the heating element (s) and assemble in reverse order.

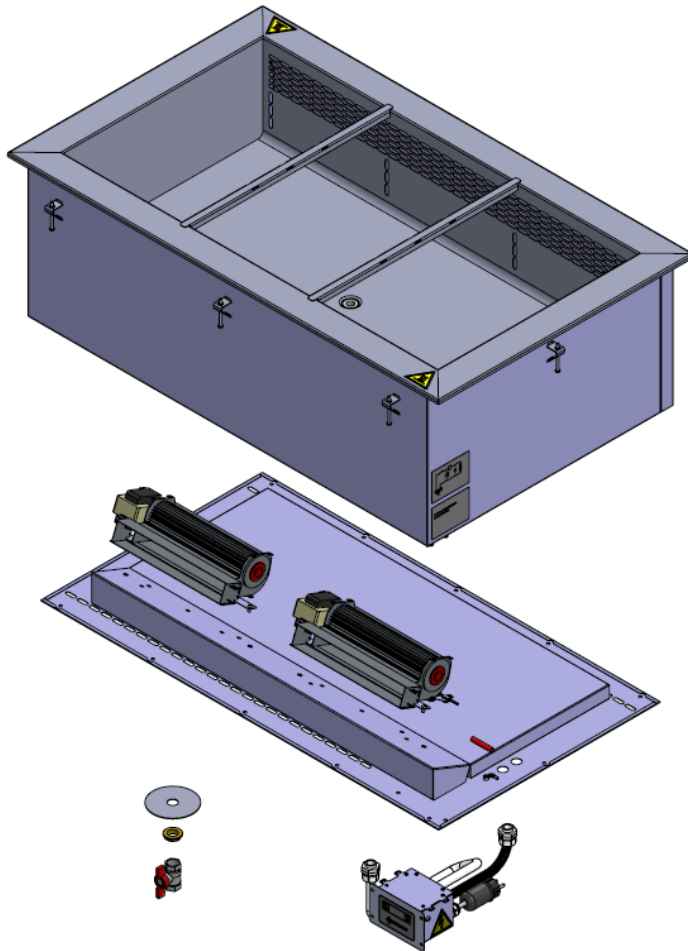
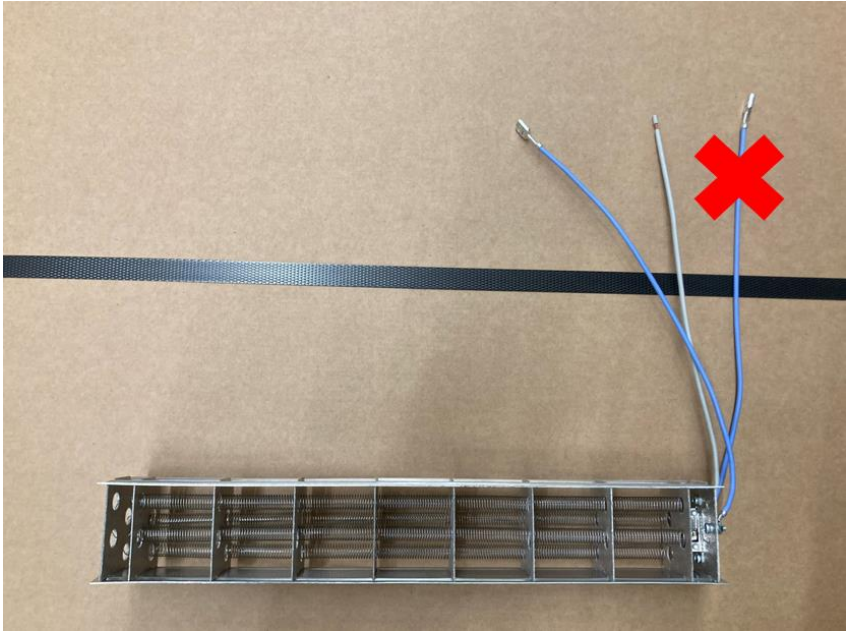


Fig. 3. Replacement of the Drop-in dry bain marie

If operating fails, first look to see whether the unit has been unintentionally switched off, or whether a fuse has blown. If the failure cannot be found, contact your supplier quoting Model and Serial No. of the product. This information can be found on the nameplate of the unit.



N.B. When changing heating element, note that the power must be 1000 W (originally 2000 W). 2 wires are used for connection.

2. Installation

2.1. General requirements

This unit must be installed by qualified, trained installers. Installation must conform to all local electrical and plumbing codes. Check with local plumbing and electrical inspectors.

Before starting to operate the drop-in unit, protective film must be taken off from every surface of and the inside must be cleaned with a mild soap solution and checked thoroughly before it is put into operation.



In places where warning triangles and/or screws are used to secure covers around electrical parts, there is a risk of severe injury if covers are removed. Therefore, covers must only be removed by a service technician.

2.2. Location

Locate the unit a minimum of 25 mm from combustible walls and materials. If save distances are not maintained, combustion or discoloration could occur. Locate the unit at proper counter height in an area that is convenient for use. The appliance must be installed on a stable, strong enough to support the weight of unit and contents and level surface. A non-combustible, heat resistant surface is highly recommended.



Do not install this appliance in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, etc. Excessive temperatures could cause damage to the unit.

Unit is designed and recommended for use in or on metallic countertops. For other surfaces, verify with manufacturer that material is suitable for prolonged high temperatures.

For appliances installed on a mobile stand, it is important that the floor surface be level due to the probability of frequent repositioning.

Avoid placement of the drop-in unit in a chlorine/acid-containing environment (swimming-bath etc.) due to risk of corrosion.

2.3. Mounting

The drop-in unit should be levelled before the electrical supply is connected. Level the appliance from side-to-side and front-to-back with the use of a spirit level.

Place the drop-in unit to the cut-out in the counter (the cut-out dimensions are given in the table of specifications provided on page 4; the counter must be minimum 700 mm wide). Fix it with the retainers as shown below:

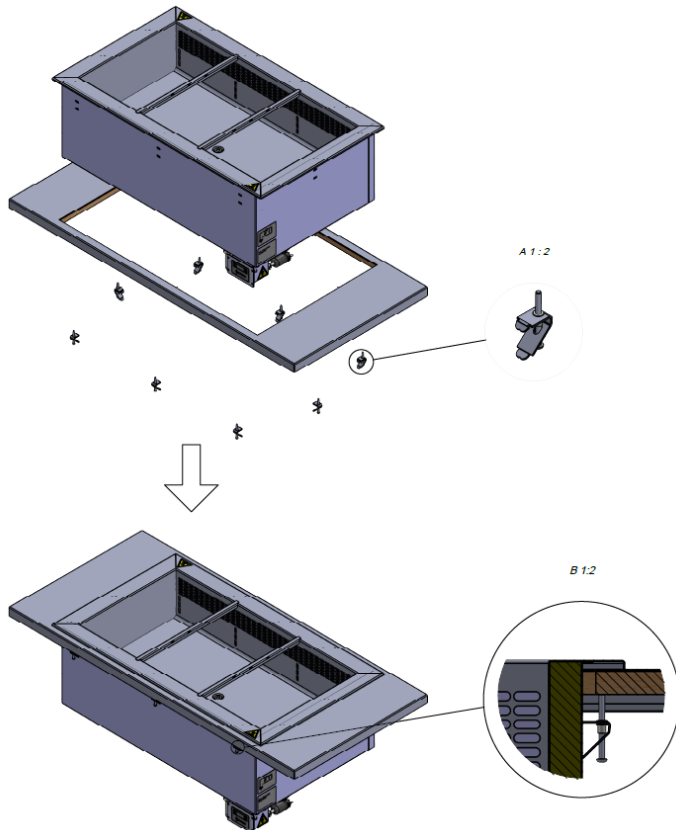


Fig.4. Mounting of the drop-in unit

Use of excessive force when tightening mounting screws of drop-in units may damage unit or countertop.

If you tighten the holding screws of the mounted elements excessively, you can damage the equipment or the tabletop.

Separate installation of control panel:

Control panel can be installed separately. To mount the remote controller, perform the following steps:

- Prepare the cutout and drill the holes for the screws or bolts (Fig. 5) in the selected surface.
- Turn off the control panel books from the marmite or the heated surface bottom;
- Turn off the side screws of the box and thread the parts of the control panel through the plate to which you want to attach the remote controller;
- In the exterior, turn on the books back to the remaining part of the control panel;
- Use the screws to attach the control panel to the selected surface.

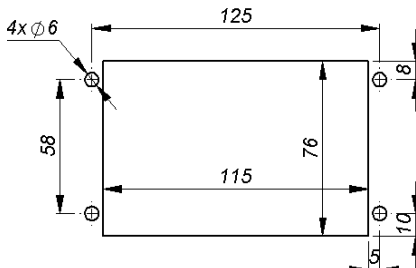


Fig. 5. Cutout for remote mounted control panel

2.4. Electrical connection

All the heated units are tested by producer to assure proper operation. Power must be connected via a wall socket, equipped in accordance with applicable electrical safety requirements.

The unit is intended for connection to alternating current. The connection values for voltage (V) and frequency (Hz) are given on the nameplate. The nameplate shown in the fig.7 is intended purely as an example.


| | | | | |
|---|--------|---|-------------------|------|
|  | | Draugystės 1SD LT-51227 Kaunas Lithuania www.novameta.lt | | CE |
| | | Model | UWM3 | Date |
| ▶ Voltage | 230 V | Serial No. | 003E7035006120701 | |
| ▶ Input | 9,8 A | Temperature | +30...+85°C | |
| ▶ Power | 2250 W | | | |
| ▶ Frequency | 50 Hz | | | |
| ▶ Net volume | 110 l | | | |
| ▶ Net weight | 30 kg | | | |
| Made in Lithuania | | K-LIP-UWM3-1 | | |

Fig. 6. Example of the nameplate



This appliance must be earthed through the socket and additionally in the place marked with a sticker on the body. Connecting the unit to the improper power source can cause damage to the unit and invalidate the warranty.



The unit must be disconnected from the power source whenever performing service or maintenance functions.

2.5. The wiring diagrams

Conventions:

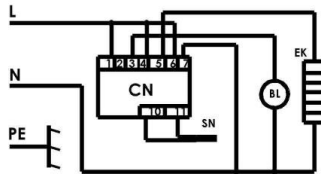
CN – controller;

EK – electrical heater

SN – sensor

BL - blower

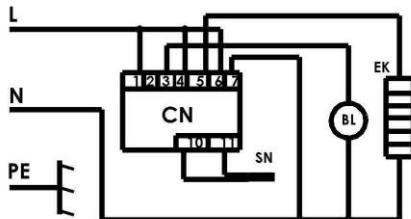
WIRING DIAGRAM



CN - controller
 EK - electrical heater
 SN - sensor
 BL - blower

Fig.8.The wiring diagram Z-UWMV1

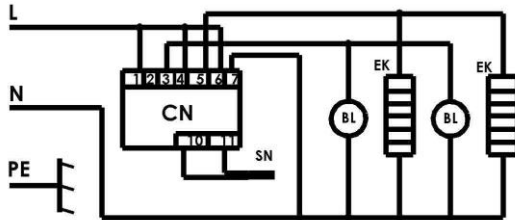
WIRING DIAGRAM



CN - controller
 EK - electrical heater
 SN - sensor
 BL - blower

Fig.9.The wiring diagram Z-UWMV2

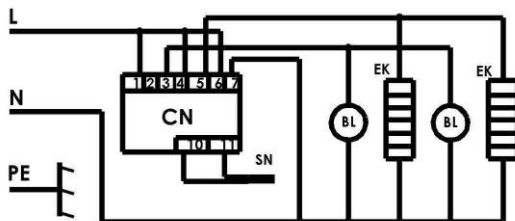
WIRING DIAGRAM



CN - controller
 EK - electrical heater
 SN - sensor
 BL - blower

Fig.10.The wiring diagram Z-UWMV3

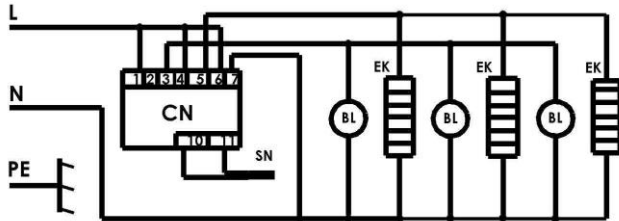
WIRING DIAGRAM



CN - controller
 EK - electrical heater
 SN - sensor
 BL - blower

Fig.11.The wiring diagram Z-UWMV4

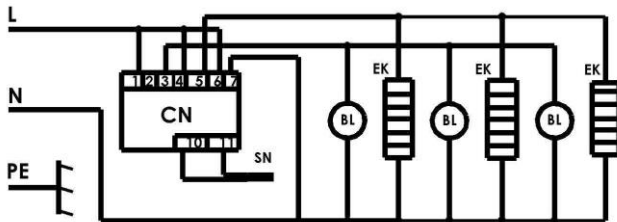
WIRING DIAGRAM



CN - controller
 EK - electrical heater
 SN - sensor
 BL - blower

Fig.12.The wiring diagram Z-UWMV5

WIRING DIAGRAM



CN - controller
 EK - electrical heater
 SN - sensor
 BL - blower

Fig.13.The wiring diagram Z-UWMV6

2.6. Drain line

Connect drain pipe to a drain valve on the bottom of the unit. Drain line must be connected to general drain system or container which must place all amount of water from unit. The drain valve(s) must be installed in an easily accessible location for the operator.

3. Maintenance and cleaning



Always disconnect the equipment and let it completely cool down before cleaning. Never flush the unit with water as this may cause short-circuits in the electrical system.



During cleaning, water must not enter the ventilation grille as it may damage electrical components.

Sources of oxidation, fingerprints and other marks may be cleaned with soapy water or special mild detergent and a soft cloth or piece of suede. We recommend spray detergents, which make cleaning easier by covering the surface with a thin layer of detergent. They remove fingerprints and dirt and prevent accumulation of dirt. Depending on the cleaner, after spraying on stainless steel, the surface has to be polished with dry cloth (masking cleaner) or just wiped off.

Hard to clean marks may be cleaned by nylon and specialized stainless steel detergents, which remove limescale and rust. Household creamy cleaners may also be used. These products may also be used to clean water stains and to correct uneven light reflection. After cleaning, residual detergent must be washed off with distilled water and the surface has to be dried to avoid water stains.

Very hard to clean dirt may be cleaned by stainless steel cleaners containing phosphoric acid. After use, wash off the residue with distilled water or high pressure spray jet, if possible, dry off the surface.



Cleansing agents containing chloride or compounds of chlorine as well as other corrosive means, may not be used, as they might cause corrosion to the stainless panels of the heated drop-in unit.

Do not spray outside of unit or controls with liquid or cleaning product. **Liquid could enter the electrical compartment and cause a short circuit or electric shock.**



To avoid damaging the finish, do not use abrasive materials, scratching cleaners or scouring pads. Always rub along the grain of stainless steel polish.



BEFORE CLEANING ALWAYS BE SURE THE UNIT IS TURNED OFF.

EC DECLARATION OF CONFORMITY

Manufacturer:

ROEDER

Herewith declares that:

Drop-in dry bain marie (Models: Z-UWMV1, Z-UWMV2, Z-UWMV3, Z-UWMV4, Z-UWMV5, Z-UWMV6)

Do comply with the provisions of the Directives:

- **2006/42/EC** "Machinery Directive";
- **2006/95/EC** "Low Voltage Directive";
- **2004/108/EC** "Electromagnetic Compatibility Directive"

and are in conformity with the harmonized standards

- **EN ISO 12100:2011 / LT EN ISO 12100:2011** "Safety of machinery – General principles for design - Risk assessment and risk reduction (ISO 12100:2010)";
- **EN 60335-1:2002 / LST EN 1:2003** "Household and similar electrical appliances. Safety. Part 1: General requirements (IEC 60335 – 1:2001, modified)";
- **EN 60335-2-49:2003 / LST EN 60335-2-49:2004** "Household and similar electrical appliances. Safety. Part 2-49; Particular requirements for commercial electric appliances for keeping food and crockery warm (IEC 60335-2-49:2002)".





Terms and Conditions

Applicability

These terms and conditions (hereinafter referred to as “Terms”) apply to all products supplied directly by Roeder to its distributors, except separate contracts (in writing) exceptions.

Validity of Quotations

Quotations are valid for 30 days unless otherwise explicitly stated in the individual quotation. Not responsible for misprints.

Delivery Terms

Provided in the proforma invoice. Liability for cargo depends on INCOTERMS 2010 specified in the proforma invoice. In case of ex-works Roeder shall not be liable for delays and the distributor shall not be permitted to terminate the purchase due to delays unless agreed to in writing.

Payment Terms

Provided in the proforma invoice. If a higher credit limit is necessary, security is mandatory. Roeder may reduce a credit limit at any time if considered appropriate by Roeder.

Storage Terms

Provided in the proforma invoice.

Retention of Title

Roeder shall retain title in all products and components sold to the distributor until the distributor has paid for the products in full (including transportation and packaging costs).

Warranty Terms

Roeder provides a Manufacturer’s warranty for all the equipment (except cooling counters and backbar cooling counters) against defects in materials and products for a period of 1 year from the date of invoicing of the defective product or component to the distributor. For cooling counters and backbar cooling counters Roeder provides a Manufacturer’s warranty for a period of 3 years.

Warranty Exclusions and Limitations of Liability

The warranty in these Terms shall be the distributor’s exclusive remedy for defective products and components towards Roeder. Roeder shall not be liable for any costs, expenses, losses or claims (whether direct, indirect, consequential or otherwise) relating to defective products or components unless otherwise explicitly stated herein or agreed in writing. Any expenses in connection with the installation or costs of making adjustments (including service procedures, travel time costs) on the equipment to comply



with the supply at the point of installation are not covered by this warranty. Roeder does not take any responsibility for damages that occur due to ignorance of cautions, improper maintenance or mechanical damages of the unit, including those, caused during the delivery. The warranty in these Terms is not effective if damage occurs from improper installation, misuse, incorrect voltage supply, wear and tear from normal usage, accidental breakage, damage or if the equipment is operated contrary to the user instructions. The warranty does not cover if the damage occurs due to natural disasters, fire, if repair was made by unauthorized third party service. In case of a failure not covered by the warranty, we provide a possibility to purchase spare parts.

Procedure for Repair or Replacement Under the Warranty

The distributor shall, at its own costs, make all reasonable attempts to repair any defective component or product. If such repair is not possible for the distributor, the distributor shall contact Roeder in writing. Distributor's contact shall include specific information as to the suspected defect the relevant order number and a copy of the relevant invoice. After receipt of the above, Roeder will decide if there is a defect, whether the claim is covered by the warranty, and whether the product or component is to be replaced. In cases where Roeder decides to replace defective products or components with new ones, general rule is that first of all distributor has to return defective products or components to Roeder for examination and only if it will be acknowledged that these items are covered by warranty, defective products or components will be replaced with new ones. However, if distributor needs new items faster, Roeder offers another option – Roeder will send new product or components immediately, but distributor will be billed the full amount for the goods when they are sent. This amount will then be credited when the defective product or components is returned to Roeder and if it is established that the defective product or component is covered by the warranty. With regard to the transport of products and components, Roeder will pay the freight of new or repaired products and components, while the distributor will pay the freight for defective goods that are returned (and any other costs related to the return of the goods). The warranty does not cover expenses of the service procedures performed. Roeder does not provide service. Unless otherwise agreed in writing, the defective product or component should always be returned to Roeder not later than in 30 days after receipt of the claim.

Cancellations

If an order cancellation request is made after confirmation of drawing and proforma invoice, adjustments are not possible and production cannot be stopped. In case of cancellation product will be charged in full.



Shipping and Packing

Roeder will pack products for shipment in Roeder standard packaging. If the distributor has other requirements as to packing, the distributor shall contact Roeder to make special arrangements.

Delivery Recommendations

Upon receipt, inspect units immediately for any shipping damage. Damage must be reported upon delivery in writing in driver's CMR. Otherwise neither the Manufacturer nor the carrier can take responsibility for transport damage. Party, which has to make a damage claim to carrier, is determined by INCOTERMS 2010 specified in proforma invoice. All items are thoroughly inspected and carefully packed before leaving our factory, thus Roeder cannot accept responsibility for any shipping damage, however Roeder will assist in filing a claim.

Control of delivered goods conformity

Delivered goods must be controlled and inspected at reception to verify that they comply with the order. Any discrepancies regarding the amount, the species or the type of goods, as well as the presence of apparent non-conformities must always be notified in writing, within 5 (five) days of reception, mentioning all the data required to allow immediate control. Once this terms has expired, goods are considered as accepted. Unless otherwise agreed in writing, do not send goods back to Roeder.

Liability and Product Liability

Roeder shall only be liable for defects and product liability to the extent set out herein (see particularly warranty terms). In addition to the aforesaid all liability is capped at the invoiced price of the defective product. All other liability is hereby excluded. In addition, Roeder reserves the right to change product design, technical specifications, combination of materials and prices at any time without prior notice.

Force majeure

Roeder is entitled to cancel orders or suspend delivery and shall not be liable for non-delivery or delayed delivery, which partly or wholly is caused by circumstances beyond Roeder's reasonable control, including, but not limited to strikes, boycotts, lockouts, wars, acts of God or disasters, embargoes, provisions by the Government or other authorities. In this case Roeder, after learning about the impediment, shall inform the distributor within a reasonable term about the circumstances and its likely effects on Roeder's obligations. Distributor is not entitled to any kind of damages in case of cancellation or delayed delivery due to such circumstances.



Protection of personal data

As a part of handling sales and service requests from distributor, Roeder shall process contact and invoice data. Any personal data Roeder may process may be shared with other Roeder group companies. Personal data will not be shared with any third parties other than data processors who process data on behalf of Roeder based on a data processor agreement.

Confidentiality

Distributor does not have right to disclose any confidential information received through doing business with Roeder to the third party without Roeder's permission.

Choice of Law and Venue

These Terms and the cooperation between Roeder and its distributors, including any disputes relating thereto, shall be governed by law. Any disputes shall be settled before the courts, which shall have exclusive jurisdiction.